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Jan 4, 1977

DERWENT-ACC-NO: 1977-05526Y

DERWENT-WEEK: 197703

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TITLE: Stable red colour prodn. in animal protein for use in pet food - by
treating the slurried protein with carbon monoxide

PATENT-ASSIGNEE:

ASSIGNEE

CODE

QUAKER OATS CO

QUAK

PRIORITY-DATA: 1975US-0626285 (October 28, 1975)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 4001446 A	January 4, 1977		000	
BE 846756 A	March 30, 1977		000	
CA 1077334 A	May 13, 1980		000	
DE 2642695 A	May 12, 1977		000	
DK 7604401 A	June 27, 1977		000	
FR 2329213 A	July 1, 1977		000	
IT 1066310 B	March 4, 1985		000	
NL 7610939 A	May 2, 1977		000	

INT-CL (IPC): A22C 11/00; A23J 3/00; A23K 1/04; A23L 1/27

ABSTRACTED-PUB-NO: US 4001446A

BASIC-ABSTRACT:

A stabilised red colour is formed in an Fe-contg. animal protein source (A) by (i) making a slurry, suspension or dispersion of (A); (ii) adding ≥ 1 edible reducing agent (II) at is not > 2 wt. % to keep Fe in the ferrous state; (iii) agitating; (iv) reacting with a CO source to achieve $\geq 10\%$ saturation then (v) recovering the retort- and colour-stabilised protein. (A) is meat, blood or a meat by-prod. In a modification addn. of (II) is omitted.

Prod. is for incorporation into moist pet foods. Satisfactory colour stability in moist feeds is achieved without use of nitrites.

Pref. (II) include ascorbic acid, its Na salt and SO₂. Reaction is pref. in a closed container for 0.5-80 mins. while shaking at 170-190 cycles/min. CO is pref. introduced to $\geq 50\%$ satn.

TITLE-TERMS: STABILISED RED COLOUR PRODUCE ANIMAL PROTEIN PET FOOD TREAT SLURRY
PROTEIN CARBON

DERWENT-CLASS: C03 D13

CPI-CODES: C03-F; C04-B04A; C05-A03A; C05-C05; C12-L09; C12-M06; D03-G03;

CHEMICAL-CODES:

Chemical Indexing M1 *01*

Fragmentation Code

United States Patent [19]

Hood

[11] 4,001,446

[45] Jan. 4, 1977

[54] **COLOR STABILIZED PRODUCT AND PROCESS**

[75] Inventor: **Larry Lee Hood**, Crystal Lake, Ill.

[73] Assignee: **The Quaker Oats Company**, Chicago, Ill.

[22] Filed: **Oct. 28, 1975**

[21] Appl. No.: **626,285**

[52] U.S. Cl. **426/250; 426/263; 426/265; 426/540; 426/647; 426/657; 426/805; 426/264**

[51] Int. Cl.² **A23L 1/27; A22C 11/00; A23K 1/04; A23K 1/10**

[58] Field of Search **426/263, 264, 265, 250, 426/268, 647, 657, 546, 805, 474**

[56] **References Cited**

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2,863,777 12/1958 Dekker 426/265
3,122,748 2/1964 Beebe 426/263
3,361,577 1/1968 Simon et al. 426/265
3,459,117 8/1969 Koch et al. 426/265

FOREIGN PATENTS OR APPLICATIONS

1,294,415 10/1972 United Kingdom 426/540

Primary Examiner—Jeanette M. Hunter

Attorney, Agent, or Firm—Mathew R. P. Perrone, Jr.

[57] ABSTRACT

Formulating a retard stable, red color in an animal protein source by slurring the protein, adding a reducing agent, reacting with carbon monoxide and recovering the stabilized red color. The stabilized color is used in moist pet food.

21 Claims, No Drawings